

HOT & COLD STARTERS

Crispy prawns and cauliflower, "secret sauce", sesame seeds	21
Cured salmon, horseradish cream, bread puffs, pickled shallots	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, sweet corn ragout, 'nduja chimichurri	25
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, harissa hummus, crème fraîche, red chili, shallots (to share)	28
Corn soup, chilli oil, parmesan churro	17
Scotch egg, pork sausage, celeriac remoulade	18
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Smoked burratina, green tomato jam, cured egg York, truffle vinaigrette, lavosh	21

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	13/18
Heirloom Tomato salad, mozzarella, crunchy quinoa, ricotta vinaigrette	15/27
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, cucumber, feta mousse, rocket, pumpkin seeds, mint dressing	15/26

For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

*All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients
in our dishes before you order your meal.*

MAINS

Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens.	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK beef burger 7oz, Monterey Jack cheese, chipotle aioli, fries	30
Mushroom risotto, truffle pesto, pine nuts	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Seared Sea Bream, coconut curry sauce, mussels, curry leaves	39
Traditional fish and chips, crushed peas, tartar sauce	29
Classic shepherd's pie with mashed potatoes	39

GRILL

Baby chicken, chimichurri sauce, burnt lemon	36
Australian lamb chops 350g	55
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	70
Butcher's board to share for 2-3 (ask your server for the selection)	132
<i>Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce</i>	
<i>Add truffle butter 6</i>	

SIDES

Chips	10
Mashed potato	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetable	8
Honey glazed spiced carrots	8

DESSERT

<i>Banana sticky toffee pudding, caramel sauce, vanilla ice cream</i>	18
<i>Chocolate fondant with salted caramel ice cream</i>	20
<i>Cambridge burnt cream, mandarin sorbet</i>	19
<i>Diplomatico Reserva rum cheesecake, mango sorbet</i>	18
<i>Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet</i>	15
<i>BSK dessert platter to share (pick any three)</i>	45
<i>Soft serve ice cream with one topping of your choice (ask flavour of the day)</i>	7

SWEET WINE

<i>2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy - 125 ml</i>	15
<i>2014 Sauternes, Chateau Simon, Bordeaux, France - 125 ml</i>	22

APERITIFS COCKTAILS

<i>BSK Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon</i>	18
<i>Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda.</i>	18
<i>Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries</i>	17

SHAKES

<i>Vanilla milkshake with a touch of hazelnut and soft serve ice cream</i>	12
<i>Stracciatella milkshake with chocolate chips and pistachio syrup</i>	12
<i>Baileys milkshake with butterscotch liquor and soft serve coffee ice cream</i>	19

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